

Marilee's Spareribs

350°

4 lbs spareribs in pan meaty side up
sprinkle with salt and pepper

1 thinly sliced lemon and sliced onion
on top. Bake 1 hr uncovered

In saucepan combine:

1 tsp chili powder

1 tbsp celery seed

$\frac{1}{4}$ c brown sugar

$\frac{1}{2}$ c worcestershire sauce

1 c catsup

2 c water

$\frac{1}{4}$ c vinegar

few drops of
tobasco sauce

Bring to boil — pour on ribs
and bake another hour ^{uncovered} 350°.
Sauté 2-3 times

Serves 8 people